

Le Must's premium condiments



Le Must's condiments come in single-portions, equipped with tamper-evident seals

Combining classic culinary techniques with a contemporary enthusiasm for innovation, [Le Must](#) crafts all-natural and organic balanced blends of condiments and preserves, produced in small batches, to deliver a taste and texture that seek to set the brand apart. The uniquely shaped signature presentation of Le Must's signature curved glass bottles promises to make fine dining and inflight dining a memorable experience.

The range includes mini condiments, preserves, honey, peanut butter, chocolate hazelnut spread, maple syrup hot sauces, and biodegradable sugar stick packets.

Le Must founder Moshe Cohen, whose career has been focused on propelling luxury brands globally, tells *PAX International* that the brand has taken off quickly, and Le Must condiments are now served across the world at over 200 hotels and resorts. The brand is featured at select properties of Ritz Carlton, Mandarin Oriental, Four Seasons, St. Regis, JW Marriott, Loews, Montage, Pendry, and Nobu.

The products are an ideal addition to post-COVID First and Business Class cabins, in single-portions and equipped with tamper-evident seals, Cohen explains. They suit the passenger who would generally enjoy organic, sustainable, high-end condiments.

This is a special feature from *PAX International's* [June 2023 WTCE issue](#) on [page 9](#).